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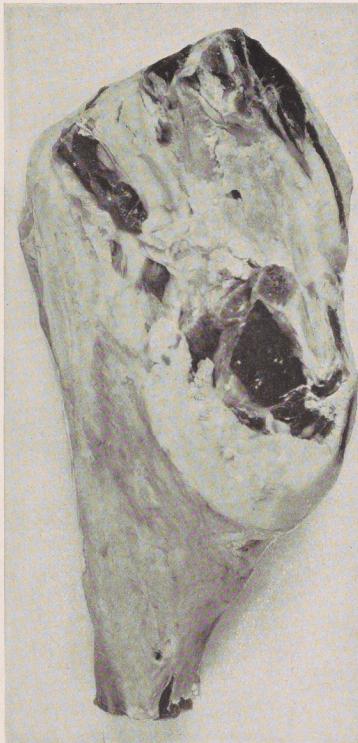
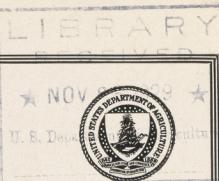


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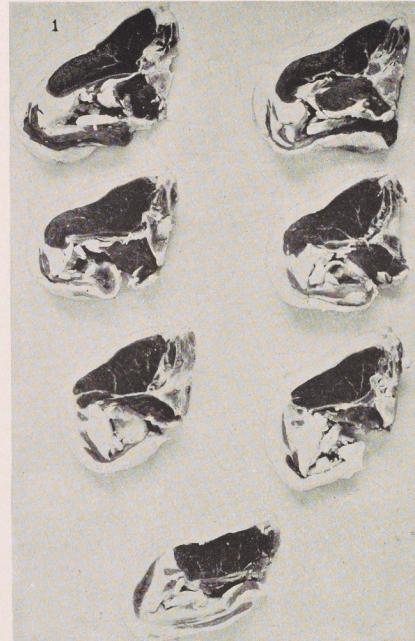


# MORE POPULAR LAMB CUTS



25014-C

A leg of lamb. This is used for roasting



25020-C



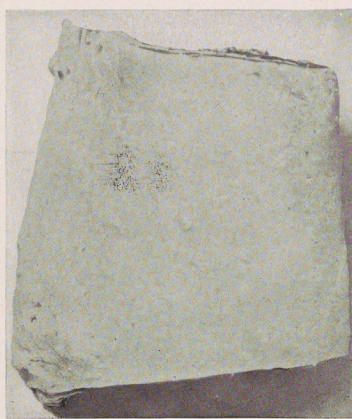
125020-C

One-half of loin of lamb. Chops cut from the other half of loin are at the left. Chop (1) came from the end of the loin marked (1). The loin is used for roasting and the chops for broiling.



125014-C

Leg of lamb. (French trim.) A steak has been removed from the top of this cut



125019-C

One-half of the rack of lamb. Chops cut from other half of rack (at the right). The rack is used for roasting and the chops for broiling.



25019-C

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